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MARICOPA COUNTY ENVIRONMENTAL SERVICES DEPARTMENT ENVIRONMENTAL HEALTH DIVISION SPECIAL EVENTS PROGRAM

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INSIDE THIS ISSUE:

Temperature Control (Cold & Hot Holding)	1
Limited Preparation	2
Cleaning and Sanitizing	3
City of Phoenix Contact Information	4

Temperature Control (Cold and Hot Holding) By: Ray Campa

The Centers for Disease Control has identified improper holding of food as one of the leading causes of foodborne illness. When foods are held in the danger zone (between 41°F – 140°F) they allow the growth of pathogens that are known to cause foodborne illness. Since special events often occur in a challenging environment (outdoors, limited equipment, limited space) it is critical that proper holding procedures are followed. As a basic rule remember to keep, “Hot foods Hot” and “Cold foods Cold”, by doing the following:

Thermometers

Utilize stem thermometers to check internal temperatures of potentially hazardous (TCS) foods. Dial or infrared may be used for air and surface temperatures.

- Keep cold foods at an internal temperature of 41°F or lower at all times.
- Keep hot foods at an internal temperature of 135°F or higher at all times.

Hot Holding Equipment

- Utilize approved hot holding equipment only (warmers, chafing dishes, pots)
- Preheat equipment and monitor for a constant source of heat (electrical, gas, sterno)

Cold Holding Equipment

- Store foods packaged and properly buried in ice in approved equipment. (ice chests)
- Utilize small portions during prep and place back in cold holding equipment in covered shallow containers surrounded by an ice bath.
- Plug in cold holding units in advance of the event and store products properly to allow proper air flow
- Keep foods frozen whenever possible

Prohibited Temperature Control Methods

The use of time as a control is prohibited at special events. *(Approved for fixed establishments only that have Department Approval for Time as a Control and keep the written policy onsite at the event).*

By following these basics to keep “Cold foods Cold” and “Hot foods Hot”, the risk for foodborne illness can be greatly reduced. For additional food safety tips at special events visit the following website:
<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/ComplianceEnforcement/>



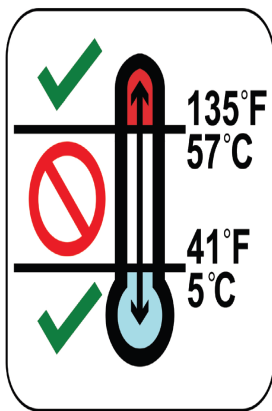
Proper temperature control begins with the use of a stem thermometer to check internal temperatures of foods.



COMMISSARY

The commissary serves as the base of operations for special events. Utilize the commissary for washing fruits and vegetables, storing potentially hazardous foods overnight, food preparation (cutting, chopping, mixing), and end of day ware-washing.

THE DANGER ZONE



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Always remember to limit trips through the danger zone. Keep hot foods hot and cold foods cold.



PURCHASING

Purchase pre-washed/pre-cut produce if you can't wash or prep in a commissary kitchen.

Limited Preparation

By: Caroline Oppleman

Does your Special Events menu offer foods requiring a multi-step preparation process?

Are you limited in terms of equipment, booth space, time, and staff when participating in high-revenue-generating Special Events?

If you answered yes to these questions, then your key to success at Special Events is to identify and use a conveniently located permitted commissary. Conducting your advanced preparation work at the commissary will ease your burden by giving you the ingredients you need to provide your customers with the best quality menu items safely, quickly, and easily.

With advanced preparation completed at the commissary, onsite food preparation will be simplified and you can easily adhere to the Special Events limited preparation requirements.

Special Events requires limited preparation** for all onsite operations to:

- Reduce steps and opportunities for foods to become contaminated, and
- Allow foods only one trip through the temperature danger zone between 41°F and 135°F.

****Limited prep restrictions do not apply to food prepared or packaged in permitted facilities meeting Maricopa County Health Code requirements.**

Specific examples of approved and not approved food items and processes are listed below:

APPROVED		
LIMITED PREP		
	STEP 1	STEP 2
✓	Assemble	Serve
✓	Cook	
✓	Hold	
EXAMPLES		
✓	Hamburgers, Hot Dogs, Chicken Tenders	
✓	Pre-Skewered Fruit	
✓	Fudge, Italian Ice	
✓	Pre-Washed Produce	

NOT APPROVED	
ADVANCED PREP	
✗	Multi-Step Handling of Raw and/or Pre-Cooked Ingredients
✗	Cooking, Cooling, and Re-Heating of a Potentially Hazardous Food on site
✗	Cooling Foods
EXAMPLES	
✗	Preparing Tamales, Fresh Dough, Salsa
✗	Marinating, Cooking, then Dicing Meat
✗	Rolling Sushi
✗	Breading Meat
✗	Washing Raw Produce on site

Remember to do the following when utilizing a commissary:

1. Complete the commissary information section on the temporary permit packet.
2. Maintain a commissary visit log to document use of your commissary.

Commissary visit logs are available at the following location: <http://www.maricopa.gov/EnvSvc/EnvHealth/Pdf/CommissaryVisitsInformation.pdf>

Cleaning and Sanitizing

By: Rebecca Ascher

Options for using clean and acceptable utensils at special events:

1. Manual or mechanical (dishwasher) ware-washing in commissary
2. Manual ware-washing onsite (temporary 3 bin set up)
3. Back-up or extra utensils
4. Single-use/disposable utensils

Why you need to properly clean and sanitize your utensils and equipment:

Surfaces must be clean BEFORE being sanitized in order for sanitizer to achieve its maximum benefit. Proper sanitizing procedures destroy bacteria and germs that may be present on food equipment or utensils, even AFTER cleaning with soap and water.

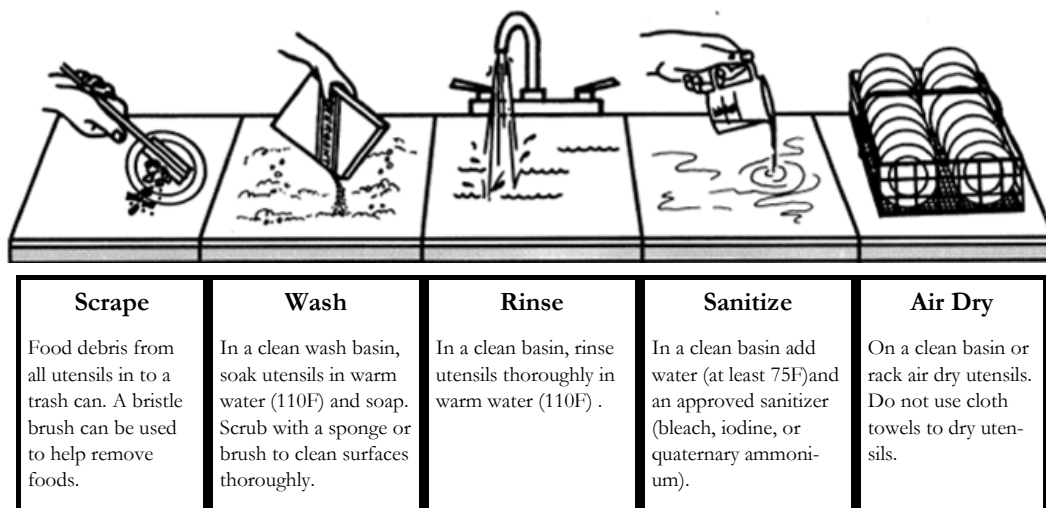
Proper methods: If equipment requires disassembly, do this first. Discard any food debris left on dish or equipment into garbage. Wash the utensils or equipment in warm soapy water to loosen grease and stuck-on foods. Use clean rinse water to rinse off any cleaning agents. Sanitize in chlorine bleach solution 50-100ppm for at least 7 seconds. (If using quaternary ammonium, solution should be 150-400ppm for at least 30 seconds). Allow equipment to air dry prior to stacking and storing to prevent creating a moist environment where more bacteria and germs could grow.

How often utensils and equipment used for food should be washed, rinsed and sanitized:

Situation for wash, rinse, sanitize procedures	Minimum Frequency
Surfaces touching potentially hazardous foods	Every 4 hours
Surfaces touching NON-potentially hazardous foods	Every 24 hours
Utensils kept in food 135°F or above	Every 24 hours
When contamination occurs	Immediately
At the end of food service or special event	Immediately

Don't forget about non-food equipment!

All equipment for events not directly used for food is required to be clean with NO buildup of dust, dirt, food residue, or other debris.



Soiled wiping cloths used to wipe up spills must be kept in sanitizer solution when not in use. Fresh sanitizer solution and clean cloths are required if sanitizing as the third step in a clean in place process.

FACTS ABOUT WARE-WASHING

- A ware-washing sink may not be used for hand washing.
- After cleaning and sanitizing, utensils and equipment should NOT be rinsed.
- The soapy water solution for washing should be 110°F.
- Utensils intended for single-use should be discarded and not washed, rinsed, and sanitized for re-use.
- Cooking and baking equipment should be cleaned as needed to prevent encrustations that could attract insects and pests.
- Equipment too large for a 3-compartment sink can still be disassembled, washed with soapy water, rinsed, and sanitized (clean-in-place method).



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About the Special Events Program

The Maricopa County Special Events Program is responsible for the permitting and inspection of food establishments that are operated in conjunction with a qualified *Event*. An *Event* is defined as a public gathering such as a fair, festival, circus, exhibition, carnival, or food/drink tasting. In order to sell or give away any food at an *Event*, the interested party must submit a permit application to the department. The application will be evaluated to determine if a permit is needed or if the applicant already has another valid permit (food catering, mobile food unit, pushcart, food peddler) that may be used at the special event. If needed, one of the following types of permits will be issued upon approval and fee payment.

- Temporary Food Establishment Permit - a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event.
- Seasonal Food Establishment Permit - a food establishment that operates in conjunction with one event that operates for 15 to 120 consecutive days within any permit year. At the termination of the event, the seasonal food establishment shall be removed from the premises or shall cease operation as determined by the department.
- Special Event Food Establishment Permit - a food establishment that operates in conjunction with one event that operates for not more than 14 consecutive days. At the termination of the event, the seasonal food establishment shall be removed from the premises or shall cease operation as determined by the department.

For current permit applications and guidelines please visit our website located at:

<http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/SpecEvents.aspx>

City of Phoenix Special Events Contact Information

If you are holding a temporary event within the City of Phoenix, please contact the following departments to verify any permitting or approval requirements:

Parks & Recreation Department

- Temporary events at public parks or within the city right-of-way (street)
602-262-6862 (public parks)
602-261-8069 (right-of-way)
<http://phoenix.gov/parks/parks/party/index.html>

Fire Department

- Temporary events that will include tents over 800 square feet or canopies over 1,200 square feet
602-262-6771
<http://phoenix.gov/fire/prevention/permits/tents/index.html>

Planning & Development Department - Zoning Section

Temporary Events held on private property

602-262-7131
<http://phoenix.gov/PLANNING/zoninf14.pdf>

Planning & Development Department - Building Safety Section

- Temporary events that will include temporary power
- Temporary events that will include bleachers, viewing stands or stages that are over 30 inches in height
- Temporary indoor use of an existing building for assembly purposes
602-262-7811
<http://phoenix.gov/development/index.html>



City of Phoenix

The Special Events Program is working closely with local government to provide additional information related to special events.